AEG

Electrolux

OPERATION MANUAL

Single & Double Oven
(with Steam Clean Assist)
90cm (36")
76cm (30")
60cm (24")

D2006M-m, B3007M-M, DEO 76, SEO 90

Congratulations on the purchase of your AEG appliance.

We are sure it will provide many years of great cooking experience.

You may find that it has different features and characteristics to your last appliance.

It is essential you read this operation manual thoroughly to fully understand all of the various functions and operations. Experiment with your cooking and take advantage of the features your new appliance offers.

This manual should be retained for future reference. Should ownership of the appliance be transferred, please ensure that the manual is also passed onto the new owner.

Contents

A -	Installation check and warnings	Page 3
B -	Accessories	Page 4
C -	Using the appliance for the first time	Page 5
D -	Electronic Programmer Operation	Page 6-8
E -	Cooking modes and instructions	Page 9-16
F -	Cleaning and maintenance	Page 17-19
G -	Trouble shooting guide	Page 21
H -	Installation instructions	Page 21-27
I -	Electrical wiring diagrams and instructions	Page 28-30
J -	Warranty	Page 31

A - Installation check and warnings

IMPORTANT:

Please ensure that the oven cavity, venting and wiring is as specified in the relevant section H of this manual. It is important to the performance of the oven to allow sufficient air circulation around the appliance.

All installation, adjustments and maintenance operations must be carried out by qualified technicians in accordance with the enclosed instructions and current installation standards. The manufacturer accepts no liability for faulty installation, setting, handling and use of the oven.

A licensed electrician must perform electrical work when installing or servicing the appliance. The supply cable and fuse rating must be suitable for the appliance. You must never repair or replace any part of the appliance unless specifically recommended in the operation manual. Refer to section I of this manual for electrical instructions.

Ventilation opening must not be covered or obstructed in any way.

NOTE: DO NOT use aluminum foil on the base of ovens

The use of foil on the base of the oven to avoid spillage and improve cleaning is not recommended. The bottom element is concealed under the base of the oven liner (not exposed). Foil or dishes with reflective qualities must never be placed on the base of the oven during cooking as the concentration of direct and reflected heat will damage the enamel surface.

Damage resulting from such use is not covered under the provisions of the warranty.

Initial heat up
Some smoke and smell may be noticed during the initial heat up cycle. This should quickly dissipate.

If abnormal levels of smoke are observed (i.e.: it is not food that is burning), have the appliance thoroughly checked.

Don't use the appliance as a space heater
The appliance must never be used for warming or heating the surrounding room. Combustible materials must never be placed on or near the appliance.

Do not leave children alone
Children must not be left unsupervised in the area where the appliance is in use. Children must never be allowed to sit or stand on any part of the appliance.

Wear proper apparel when using the appliance
Loose fitting, hanging or highly flammable garments (such as synthetics) should never be worn while using the appliance.

Use only dry pot holders
Moist or damp pot holders on hot surfaces may result in burns from steam. Do not allow pot holder to touch hot heating elements. Do not use a towel or bulky cloth when handling hot cooking utensils in the appliance.

Oven compartments must never be used for storage
Items, particularly flammable materials, must never be stored in an oven or near surface units.

Do not use water on grease fires
Fires or flame should be smothered using flameproof material or extinguished using a dry chemical or other suitable fire retardant.

When the cooker is not in use, ensure that all the knobs are in the off position. Furthermore, if it is unused for a period of time, shut off the mains electricity supply for the appliance.

B - Accessories

Your appliance should come equipped with the following items.

Single Oven – B3007M-m, SEO 90

- 1 x pair of Retractable Slide Runners capable of being moved to any selected position
- 1 x Deep Enameled Roasting Pan with dual height reversible Grill Rack insert – ready for sliding into side rack positions or fitting onto Retractable Slide Runners
- 2 x Wire Oven Shelves that can be fitted into Retractable Slide Runners or for sliding into side rack positions

- **Note:** Additional Retractable Slide Runners are available as an optional extra and can be fitted at any time

- **Note:** Additional oven shelves and pans are available as optional extras.

Double Oven – D2006M-m, DEO 76

- Note Upper Oven as per Single Oven above

Lower Oven

- 1 x pair of Retractable Slide Runners to accommodate Enameled Grill Pan or Wire shelves
- 1 x Deep Enameled Roasting Pan with dual height reversible Grill Rack insert
- 2 x Wire Oven shelf that can be fitted onto Retractable Slide Runners or for sliding into side rack positions

C - Using the appliance for the first time

After installation remove all notification labels (not identification or warning labels) and packaging materials. After cleaning make sure cleaned surfaces are thoroughly rinsed and wiped dry using a clean, soft cloth.

Power on

NOTE: Oven will not operate unless time clock is set

When power is first applied the display will flash and shows 00:00.
The time of day is displayed in digital 24 hour format (e.g.: 18:00 is 6:00 pm). Press the reset button to select *manual mode* and set clock as describe in section C.

Burning in

Before cooking in the appliance an initial pre-heating is required to burn off the fine oil film used to protect the elements for shipping. The first time you heat up the oven (or grill) the oil will be given off as smoke, which is perfectly normal.

Select a cooking mode and set the oven temperature to 180°C. With the oven door closed, leave for approximately 5 minutes.

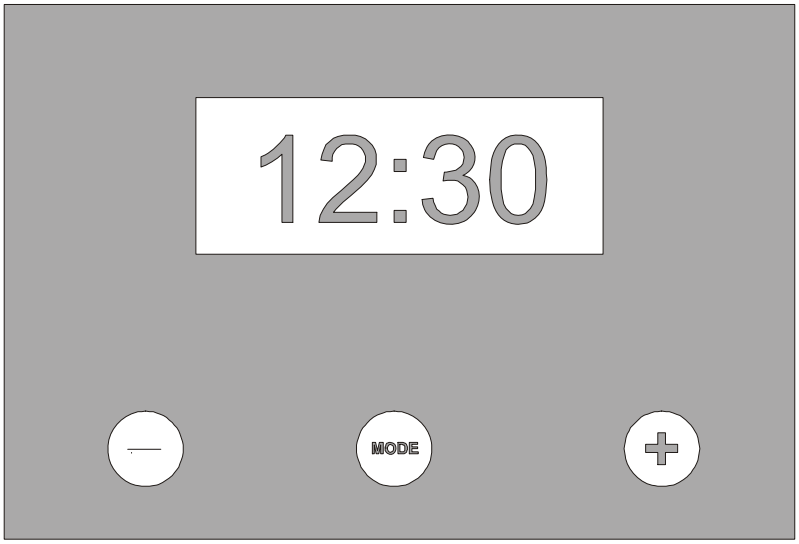
Repeat the above step for each cooking mode.

After completing the above make sure all controls are turned off. The oven is now ready for cooking and grilling.

D - Electronic Programmer Operation

The 24 hour clock allows the setting of automatic cooking options up to 24 hours in advance.

1 - Minus Time Button
2 **Mode** (Countdown Timer with Alarm, Cooking duration, End Time)
3 + Plus Time Button



IMPORTANT – NOTE FOR NEW INSTALLATION AND FIRST OPERATION

Setting the time on the 24 hour clock

1- The clock will require setting when you first turn on the power (or following a power failure).
2- At power on, the relay contact is opened. The display and **AUTO** symbol flashes and time of day starts from 0:00.
3- Press PLUS and MINUS button simultaneously for minimum 3 seconds. The **AUTO** symbol goes out, **POT** symbol goes on, the **DOT** is flashing. With the PLUS button the time will advance slowly, and then speed up. If you over-shoot the desired time , use the MINUS button)
4- Press the MODE button twice to display the time of day. The oven will be in manual cooking mode, with POT symbol displayed.
5- The oven is now ready for use and to accept the selected cooking functions

Setting the timer

6- The timer can be set for countdown up to 24 hours and for automatic cooking modes up to 10 hours and will countdown to zero. When zero is reached the alarm will sound.
7- To set the countdown timer, press the MODE button for minimum 3 seconds. The **BELL** symbol is flashing and the display shows 0:00. Using the PLUS button advance the timer to the desired time.
8- Once the countdown timer is set, the normal time of day will return to the display within 7 seconds. If you wish to check how much time remains on the countdown, press the MODE button for 3 seconds. The remaining time will be displayed. After 7 seconds the normal time will return to the display.
9- To silence the alarm press the MODE button for minimum 4 seconds.

Adjusting the tone of the electronic timer alarm.

There are 3 different tones from which you can select. To change the tone you press the “+” and “-“ simultaneously, then press the Mode button once, **Ton** will be displayed. Pressing the “-“ button while **ton** is in the display, will change the tone to the desired setting, then press the mode button once. The electronic timer will store in its memory the last tone activated.

Manual cooking

Once the time of day is set the POT symbol will be displayed. The oven is now in manual operation mode ready for you to select the desired cooking function and temperature

Automatic cooking modes *(*Based on setting the duration “DUR”)

Set cooking mode and temperature to the desired position

For example: if you wish to cook for 45 minutes. Press the MODE button minimum for 4 seconds. Press the MODE button again. The AUTO symbol is flashing and the display shows **“dur”.** The display automatically switches over between **"dur"** display and 0:00. During this time you can set the duration time of 45 minutes by pressing the PLUS button (use MINUS button should you over-shoot the required time). Release and the display will return to the normal time of day after 7 seconds. The AUTO symbol will also appear indicating that you have set the automatic cooking function.
The oven will operate for 45 minutes only, turn off automatically and the alarm will sound. The AUTO symbol is flashing and the POT symbol will disappear. The alarm will turn off after pressing the MODE button.
If you hold the MODE button down longer than 4 seconds the oven will return to the normal cooking mode.

If further cooking is required, either leave on manual or repeat the above setting sequence.

Note: If you have not turned the cooking mode and temperature setting off, your oven will continue to operate manually. The AUTO symbol will disappear and the POT symbol will reappear.

Setting a cook end time

1 Set the cooking mode and oven temperature control to the desired position
2 For example: if you would like the oven to turn off at 6.00pm: press the MODE button minimum for 4 seconds. (Display shows 00:00 with Bell symbol flashing). Press the MODE button two times again. The AUTO symbol is flashing and the display shows “End”. The display automatically switches over between "End" and time of day. During this time you can set the cooking stop time to 6.00pm, i.e.18:00 on the 24 hour clock, by pressing the PLUS button (use MINUS button should you over-shoot the required time). Release and the display will return to the normal time of day after 7 seconds. The AUTO symbol will also appear indicating that you have set the automatic cooking function.
3 The oven will continue to cook until 18:00 (6.00pm) and then switch off and the alarm will sound. The AUTO symbol is flashing and the POT symbol will disappear. The alarm will turn off after pressing the MODE button.
4 If you hold the MODE button pressed longer then 4 seconds the oven will return to the normal cooking mode.

Canceling automatic settings

To cancel a program, press plus and minus button simultaneously for minimum 3 seconds.

If further cooking is required, either leave on manual or repeat the above setting sequence.

Note: If you have not turned the cooking mode and temperature off, your oven will now continue to operate manually. The AUTO symbol will disappear and the POT symbol will reappear.

Fully automatic – (Start Later – Stop Later)

Your oven may be programmed to start, cook for the desired time and turn off automatically.
This function is particularly useful in the preparation of the evening meal, should you be out during the day, it will be ready on your return home. For example if your cooking time is 45 minutes and you want the cooking to finish at 6.00 p.m.

1. Press the MODE button minimum for 4 seconds, display shows 00:00. Press the MODE button again, display shows Dur. Set the cooking duration time for say 45 minutes using the PLUS or MINUS button.

2. Press the MODE button again, display shows End. Set the stop cooking time to 6.00pm (18:00). Release and the display will return to the normal time of day after 7 seconds. The AUTO symbol will be displayed.

3. Using the above settings, the oven is now programmed automatically to commence cooking 45 minutes prior to 18.00. (The AUTO symbol and POT symbol will be displayed). Then automatically turn off.

   When cooking is complete the AUTO symbol is flashing and the POT symbol will disappear and the alarm will sound. The alarm will turn off after pressing the MODE button.

4. If you hold the MODE button longer then 4 seconds the oven will return to the normal cooking mode.

NOTE:

On oven start up or possibly at other times, due to electricity supply deviations – the set program may freeze on a function – if this occurs we recommend that, after checking other solutions without success, it is recommended that power supply be disconnected to the appliance for 5 minutes before reconnecting. This may have a result of clearing the frozen position allowing you to reset the clock/timer for normal operation.

Cooling Fan
The Single and Double Ovens are provided with a cooling fan motor to reduce the heat around the oven. The fan motor is controlled by a sensor, which will start when the oven is on and stop working when the temperature is reduced accordingly.

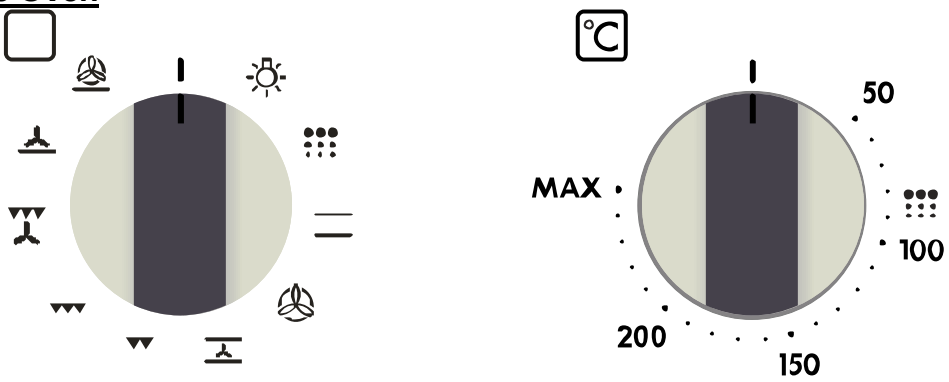
This safeguards both the oven and the adjoining cupboards from the possibility of temperature damage.

Safety Thermostat
Your oven is fitted with an oven temperature sensor that will automatically shut down your oven for a period if it is deemed to be overheating- this sensor is fitted to the rear wall of the oven, inside the outer case – it will only activate in extreme circumstances and is provided as protection to the appliance and the adjoining furnishings. If activated it will shut down the appliance for a short time and will automatically reset allowing normal operations – you should consult your service technician if the problem re-occurs.

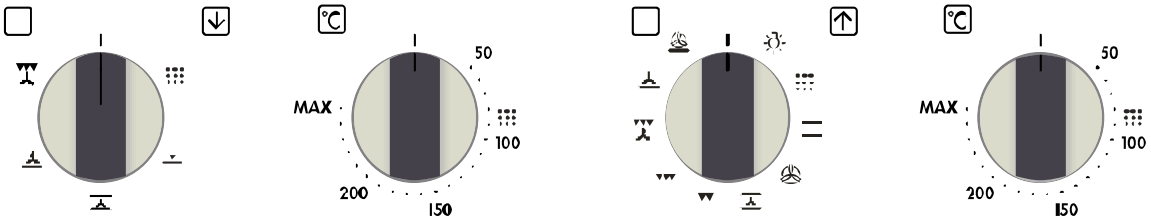
E - Cooking modes and Instructions

NOTE: cooking functions will vary from model to model – following is a description of the functions that are available and some or all of these functions will be included on the product you have purchased.

Single Oven



Double Oven



PREHEATING

Preheating the oven is not essential, but you will achieve better results if you do. Some foods, particularly cakes and pastry, are better cooked in a preheated oven. Other foods, for example casseroles, cook just as well when cooked in a non-preheated oven but may need longer cooking times.

For faster preheating select pizza mode and the required temperature and once the oven has reached the required level change to cooking mode/function for the task.

To preheat the oven:

1- Set the mode required for preheating.
2- Set the oven to the desired temperature
3- The oven has reached the set temperature when the pilot light above the thermostat turns off.

Preheating guide (for 180°C settings)

Cooking Mode	Preheat Time
CONVENTIONAL MODE	20-30 MINUTES
PIZZA MODE	15-20 MINUTES

NOTE:
Any food or other cooking utensils placed in the oven during preheating will affect the preheating time. The preheat time may also vary with installations.

WARNING
When using an alternative cooking mode for fast preheat, be sure to turn the cooking mode to your required setting before placing food in the oven.

HINT:
To allow for heat loss while placing food into the oven, preheat the oven 10-20°C higher and then reduce the temperature to your required cooking temperature.

Always preheat the oven when cooking multiple dishes at the same time.

Roasting guide. These cooking charts are intended as a guide only. Temperature, cooking mode and cooking times may vary to suit individual tastes.

Type of Meat Approx. 450 grams = 1lb	**Cuts of Meat**	**Time per lb (allow)**	**Oven Temperature ^{0}C**
Beef	Prime Rib, rolled sirloin bolar blade, Top Loin, New York Strip Sirloin	30 minutes per 1lb 20 minutes per 1lb	180^0 – 200^0 180^0 - 200^0
Veal	Shoulder or leg (with bone or rolled)	20-25 minutes per 1lb	180^0 - 200^0
Lamb	Leg, shoulder (loin or rolled)	20-25 minutes per 1lb	180^0 - 200^0
Pork	Leg loin	45 minutes per 1lb	220^0-230^0 / 180^0-200^0

Pork leg should be cooked at a higher temperature for the first 15-25 minutes then reduced to lower temperature for remaining cooking time.

Type of Poultry	**Size of Meat**	**Time per lb**	**Oven Temperature ^{0}C**
Chicken	Whole or pieces	30 minutes per lb.	180^0 - 200^0
Duck	3lbs – 4.1lbs	30 minutes per lb. + 35 minutes extra	180^0 - 200^0
Turkey	5.4lbs – 21lbs	40-50 minutes per lb. + 35 minutes extra	180^0 - 200^0

Turkey should be well basted and turned during cooking

Type of Fish	**Cuts of Fish**	**Time per lb**	**Oven Temperature ^{0}C**
Fish	Whole or fillets	10 minutes per lb.	170-190^{0}C

In Conventional Oven mode, fish should be covered for the first ¾ of the cooking time to help retain moisture.

Baking guide. These cooking charts are intended as a guide only. Temperature and cooking times may vary to suit individual tastes.

Oven Temperature ^{0}C	General Times	Foods Suitable
130^0 – under	Very slow	Small meringues, pavlova, custard, reheating
130^0 - 150^0	Slow	Rich fruit cake, light fruit cake
150^0 - 180^0	Moderate	Casseroles, deep butter cake
180^0 - 200^0	Moderately hot	Shallow butter cakes, sponges, biscuits, meat loaf, baked fish
200^0 - 230^0	Hot	Swiss roll, patty cakes, rock cakes, short crust pastry
230^0 – and over	Very Hot	Scones, Choux pastry

CONVERSION GUIDE

50°C = 120°F **PLATE WARMER**	100°C = 210°F **SIMMER**	150°C = 300°F **SLOW ROAST**	175°C = 350°F **BAKING**	200°C = 390°F **ROASTING**	250°C = 480°F **HIGH ROAST**	275°C = 525°F **BROIL OR GRILL**

STEAM CLEAN ASSIST

Traditionally, oven enamels have been porous. This creates a surface that, over time, collects microscopic oil and grime deposits that build up within these pores and become nearly impossible to remove.

Thanks to some of the latest technology, we have revolutionary new enamel which is much less porous than predecessors and creates a surface that has glass-like characteristics.

Added to this breakthrough technology, we have incorporated a new component into the enamel that is non-stick. The two together creates a surface that is brilliantly effective and easy to clean.

To assist with easy cleaning, AEG have developed a **Steam Clean** function. Not only is this environmentally friendly, it is also less severe on the oven surfaces as no harsh chemicals are used. In addition to this, the power consumption normally needed by a traditional Pyrolytic Oven have been minimized to reduce unnecessary energy use. This new enamel is also acid resistant which ensures that stains around the walls of the oven liner are minimized, and particularly if the new Steam Clean function is used regularly.

If the following simple **Steam Cleaning** procedure is adopted regularly, your oven should remain in original condition for many years.

To activate Steam Cleaning follow these simple steps:

After completion of cooking cycle, turn oven off and allow to cool. The oven must be cold before commencing steam cleaning.

1. **When oven is cold, activate the steam clean function as follows,**
2. **Add approximately ½ a liter (1 Pint) of clean water to an oven safe dish and place on the lowest rack. Add a small amount of dishwashing liquid to water to help remove stubborn stains.**
3. **Close the oven door and select the *Steam* function on the Mode selector.**
4. **Select *Steam* on the Temperature Selector**
5. **Run the oven in this mode for approximately 45 minutes (set timer if preferred to remind)**
6. **After 45 minutes of steaming, turn both the *Steam* Mode selection and *Steam* Temperature selection off . DO NOT OPEN OVEN DOOR FOR 30 min. allowing oven to cool to a safe temperature for you to access it.**
7. **If not already done, remove the oven shelves and fittings. You can also wash these either in your dishawasher or by hand.**
8. **With a warm damp cloth, simply wipe out grease from inside the oven. You should apply a small amount of dish washing liquid to this cloth for further efficiency. It will be noted that most grime has congregated on the base of the oven and is easily wiped away.**

NOTE: If stubborn stains remain after Steam Clean apply Ceramic Cooktop Cleaner/Polish.

CONVENTIONAL OVEN

In this traditional mode, oven heat is provided from the top and under the oven compartment and is most suitable when cooking on a single shelf. For best results, arrange the shelves so the top of the food is near the centre of the oven.

If cooking on more than one shelf, always preheat the oven and position the pans to allow as much free circulation of heat as possible.

Depending on the food, you may need to rearrange the tray position during cooking.

1- Adjust oven shelves to desired position/s.
2- Select Conventional Oven mode.
3- Set the oven to the desired temperature.
4- When cooking is complete turn the oven off.

HINT:
If water is used in your cooking (such as water placed in a baking dish) the water will evaporate in the oven in the form of steam. The level of condensation will be reduced when cooking in fan oven mode where excess moisture is circulated and evaporates during the cooking cycle.

NOTE:
Stand clear of the oven when opening the oven door as steam may escape rapidly

FAN FORCED CONVECTION – most commonly used function

In this mode the oven fan circulates heat from behind the fan cover to give a more even temperature throughout the oven. The even heat provides similar cooking results for each portion of food. Although temperatures for cooking foods in this type of oven are generally the same as required by a conventional oven, when cooking foods that require lengthy cooking cycles a fan forced oven normally cooks more quickly, saving time and energy.

Always place the food as near to the centre of the oven as possible. If cooking on more than one level, arrange the pan positions to allow for free circulation of heat.

1- Adjust oven shelves to desired position/s.
2- Select FAN OVEN mode.
3- Set the oven to the desired temperature.
4- When the cooking is complete turn the oven off.

HINT:
Always preheat the oven when cooking on multiple shelves at the same time.
Depending on the food, you may need to rearrange the tray positions during cooking.

DEFROST

All foods may be defrosted using the Fan Forced Convection mode. It is important to note that NO temperature (0 Degrees) is selected when using this function.

As a general guide, the defrosting time for meat is approximately 15-20 minutes per lb.

FAN ASSIST

This style of cooking provides traditional cooking heating from top and bottom elements with the assistance of a circulation fan to ensure fast even results. This mode is most suitable for delicate cooking such as cakes, pastries, gateaux, biscuits and yeast dough. Best results when thermostat is set to 150-180 degrees – depending on recipe.

Depending on the food, you may need to rearrange the tray position during cooking.

5- Adjust oven shelves to desired position/s.
6- Select Conventional Oven mode.
7- Set the oven to the desired temperature.
8- When cooking is complete turn the oven off.

FULL GRILL & HALF GRILL

This mode of cooking uses direct heat from the top of the oven to cook foods to your requirements. Half grill engages only the inner band of the top element and is suitable for smaller volumes and consequently has a lower energy usage.

This method of grilling in the oven is recommended for short duration (5 minutes or less) grilling only, which is ideal for toasting (see note below). Foods with higher fat content or foods, which require more than 5 minutes grilling time, should be grilled using the FAN GRILL mode.

When in GRILL mode the oven door should be opened.

1- Commence grilling from a **hot oven** whenever possible.
2- Place food on grill rack and pan supplied.
3- Position the shelf to your preference.
4- Select GRILL mode and, turn to your desired heat setting.
5- When cooking is complete turn the oven off.

NOTE:
The grill element is controlled by the oven thermostat. Once the temperature in the oven has reached the selected temperature the element will switch off, and then on again, when more heat is required.

FAN GRILL

NOTE: Door must be closed in Fan Grill Mode

Fan grilling is a combination of direct heat and circulated hot air which gives the appearance and flavor similar to rotisserie cooking which is ideal for single level roasts. Direct infrared heat from the grill element is circulated by the fan to cook the food, which should be positioned as near to the centre of the oven as possible.

For best cooking results, it is recommended that food be turned once only.

1- Oven door must be closed in Fan grill mode.
2- Place food on grill rack and pan supplied (ensure grill rack is inverted to the high position to allow best circulation of air) as close to the centre of the oven as possible.

3- Select FAN GRILL mode.
4- Set the oven to the desired temperature. (see note below and refer to FAN GRILL temperature guide).
5- When cooking is complete turn the oven off.

NOTE:
Large grill pans or roasting dishes can restrict the circulation of air in the oven. To prevent moisture condensing in the cooler lower sections of the oven, preheat the oven for approximately 10 minutes, using CONVENTIONAL OVEN or HIGH BAKE modes, prior to fan grilling.

NOTE: The temperature setting in FAN GRILL mode must not exceed 200°C. The grill element has a safety shutdown at approximately 200°C.

Fan grill guide
These cooking charts are intended as a guide only. Temperatures and cooking times may vary to suit individual tastes.

Type of meat/poultry/fish	Oven Temperature ^{0}C	Approximate Cooking Time
Chicken – whole pieces	175^0 - 185^0 185^0 - 195^0	30 minutes per lb 15-20 minutes
Lamb - loin/rack Chops - medium/rare Chops – medium	175^0 - 185^0 175^0 - 185^0 175^0 - 185^0	25 minutes per lb 10-12 minutes 14-16 minutes
Beef- Steak – rare Steak – medium Steak – well done	175^0 - 185^0 175^0 - 185^0 175^0 - 185^0	6-8 minutes 8-12 minutes 12-15 minutes
Pork Chops – medium/rare Chops - medium Chops – well done	190^0 - 200^0 175^0 - 185^0 175^0 - 185^0	6-10 minutes 10-12 minutes 12-15 minutes
Sausages- thin thick	175^0 - 185^0 175^0 - 185^0	8-10 minutes 12-14 minutes
Fish fillets	175^0 - 185^0	10-14 minutes
Sliced vegetables Tomato halves Crumb Based dishes Pasta dishes	180^0 - 190^0 190^0 - 200^0 175^0 - 185^0 175^0 - 185^0	20-30 minutes 6-8 minutes 20-30 minutes 20-30 minutes

HIGH BAKE

The HIGH BAKE mode uses the oven fan to circulate air with heat from the concealed bottom element. Quick and consistent heat is evenly distributed throughout the oven.

The results are quick, not unlike a microwave oven. With the circulation of heat, foods cooked with high bake mode retain a crisp, dry texture on the outside especially pizza, pastry and other foods where you want the base to be well cooked. HIGH BAKE is also excellent for re-heating.

1- Adjust oven shelves to desired position/s.
2- Select HIGH BAKE mode.
3- Set the oven to the desired temperature.
4- When cooking is complete turn the oven off.

CLASSIC BAKE (bottom of double oven)

In this mode, oven heat is provided from the concealed bottom element. This is most suitable for cooking food which requires a well cooked base or where minimal browning is required.

1- Adjust oven shelves to desired position/s.
2- Select CLASSIC BAKE.
3- Set the oven to the desired temperature.
4- When cooking is complete turn the oven off.

PIZZA

This function is also excellent as the fastest oven pre heat, engaging maximum power to heat the oven to a selected temperature before selecting an appropriate function and temperature for a task.

In this position the fan and fan element together with the concealed bottom element are engaged simultaneously. This is used for food that requires a concentration of cooking to the base, and allows the top to gently cook at the same time.

F - Cleaning and Maintenance

NOTE:
Your AEG oven comes with a Steam Clean function, please refer to page 12 for further instructions.

1. Cleaning and maintenance
Proper cleaning and care of your appliance is essential to maintain its appearance and durability.

NOTE:
People with sensitivity to cleaning chemicals must take the necessary precautions. It is recommended that protective gloves be worn while cleaning the appliance. Routine cleaning of the appliance should only be performed when the appliance is at room temperature.

Do not use any acid or caustic cleaners, abrasive powders or scourers on the interior or exterior of the appliance. Substances or items with these properties may discolor or damage the finishes of your appliance. If any abrasive, acidic or caustic substance or cleaning agent should come into contact with the appliance, rinse off immediately with water, taking special care to avoid injury if surfaces are hot.

When using the appliance, it may be soiled by food spills and spatters or foreign items such as plastics accidentally coming into contact with warm or hot surfaces. Foods which contain acidic substances or sugar can discolor or damage enamel finishes.

The enamel interior of the oven is a hard durable finish which is resistant to wear and discoloration. However, to maintain the appearance and durability of the finish any spills must be wiped off as soon as

it is safe to do so. Once cool the affected area should be thoroughly cleaned and rinsed using non-abrasive, mild cleaning detergents and water.

2. Care for stainless steel
No metal is indestructible and certain procedures should be followed to maintain the finish and durability of stainless steel.

Never leave stainless steel items unwashed. The surface responds best to gentle cleaning methods, scouring materials and harsh abrasives should not be used. Frequent washing with water (preferably hot) is the recommended treatment, followed by rinsing with fresh clean water and wiping dry with a soft cloth or paper towel.
A little soap or detergent may be added to the washing water but too much can produce a cloudy film over the appliance. Use of steel wool is not recommended but stainless steel wool (a fine mesh pad) is an excellent cleaning aid. Oil or grease in the washing water can leave a rainbow film when it dries. It can easily be removed by simply using polishing and cleaning methods described previously.
Thoroughly rinsing with clean water is the real secret and it a surprise how easily stainless steel can be kept sparkling clean by using the above simple method.

Never leave stainless steel to dry by itself.

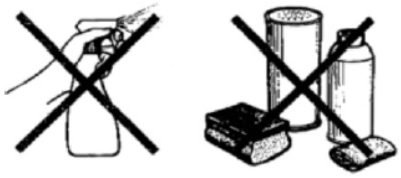
3. Only place cookware on oven shelves.
Other surfaces such as trims are not totally resistant to hard materials or direct heat and may be permanently damaged by such use.

Recommended cleaners
Mild detergents and warm water together with a clean, soft, non-abrasive cloth achieve good results for normal cleaning. Diluted washes with ammonia and water should rinse away any adhesive residue or gummy deposits on the appliance surfaces. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Alcohol based products (eg: methylated spirit, etc.) are not recommended. Brand name cream cleansers and concentrates, without abrasive qualities, can be used in small amounts to break down greasy deposits and dirt. After cleaning make sure cleaned surfaces are thoroughly rinsed to prevent any risk of baked on cleaner residues and wipe dry with a clean, soft cloth.

If using commercial oven cleaners, choose only non-caustic cleaners and follow the manufacturer's instructions. (Avoid contact with elements, rubber door seals and exterior surfaces.)

NOTE:
When cleaning stainless steel surfaces AEG recommend 3M brand or Advance stainless steel cleaner. Other reputable brand cleaners specifically formulated for cleaning stainless steel may also be acceptable. Do not use steel soap pads or abrasive scourers of any kind. The abrasive qualities of these pads will ruin the even brushed finish of the stainless steel and any residual metal fibers may corrode causing a rusty/dull appearance. Metal polishes with abrasive qualities are also not recommended.

WARNING:
Do not use any acid or caustic cleansers or abrasive powders or scourers on the interior or exterior of the appliance.



Routine cleaning
Ensure all controls are in the off position and the appliance is cool before cleaning. When wiping stainless steel surfaces with a brushed finish, wipe in the same directions as the brushing.

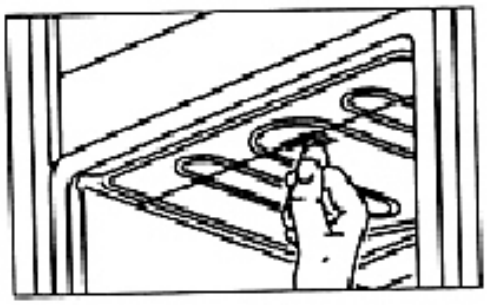
To clean the oven interior, fully open or remove the door/s (top opening type, see opposite page) for better access while cleaning. The shelves and shelf guides can be lifted out for cleaning by removing the relevant thumb screws. The shelves and shelf guides can be washed manually but are also dishwasher safe.

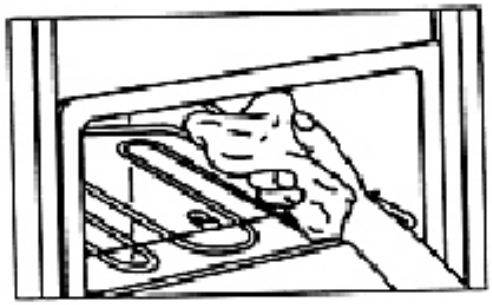
After cleaning make sure all surfaces are thoroughly rinsed and wiped dry with a clean, soft cloth.

Drop Down Grilling Element

The removal of a single screw at the front of the upper grill element allows the grill to drop down to facilitate the cleaning of the oven ceiling. On completion of cleaning, simply replace the grill element and secure with the screw.
To avoid smoking, use a clean, damp cloth to regularly clean oil and fat splatters from the exposed drop down grilling element.
The fan cover can be lifted out for cleaning separately by removing the retaining screws. The fan blade can also be removed for cleaning if necessary.

NOTE: that the fan blade nut has a left-handed thread.





Removing oven door (pull down door models only)
The oven door can be easily removed for better access while cleaning. To remove the oven door:

1. Open the door fully and fit the supplied pin in the hole.
2. Raise the door slightly, holding the sides of the door about half way up. **Make sure the pin stays in the hole the whole time.** Lift the door gently. This should disconnect the hinges from the oven frame.

3. Remove the door by continuing to raise it while pulling the door away from the oven. When handling the door be careful not to dislodge the pin off the hole. If the pin does dislodge, the hinge will have to be closed by hand and the pin re-fitted onto the hole before re-fitting into the oven.

To re-fit the oven door:

i. Holding the door at an angle to the oven, slide the hinges into the oven frame, making sure that on each side the top curved arm fits into the top slot and the lower arm fits into the bottom slot.
ii. Make sure the hinges are pushed as far as they will go and the lower arm engages into the plate mounted in the oven frame.
iii. Open the door fully and ensure the pin fully disengages from the hole. The door can now be opened and as normal.

How to Rotate Doors in the Double and Single Oven

NOTE: Side Opening Only

This should only be done by a qualified person or installer. We recommend that it be a two person task to ensure support of the heavy door apparatus during changeover. Damage done to the appliance during a door rotation may effect the warranty provision for the appliance.

Stage1: REMOVE THE BOTTOM DOOR FOR DOUBLE OVEN OR THE MAIN DOOR FOR SINGLE OVEN

a) Remove the screws fixing the hinge to the oven front frame, being careful to support the door, then remove the door and place in a safe place
b) Remove the door catch by removing the two screws top and bottom of the door latch on the opposite side of the oven front frame to the hinges
c) Remove the screws fitted in the thread holes in the oven front frame to allow the re-positioning of the door hinge to the opposite side

Stage 2: (FOR DOUBLE OVENS ONLY) REMOVE THE TOP DOOR AS PER STAGE 1 ABOVE AND LEAVE IN POSITION THE FITTED MIDDLE SPACER

4. Remove the screws fixing the bracket of the middle spacer profile
5. Remove the screws fixing the hinge of the top door
6. Remove the door with the middle profile fixed to the hinge, rotate 180° place in a safe place ready for re-affixing

Stage 3: FITTING THE DOORS – FOR DOUBLE OVENS AND SINGLE OVENS

7. For Double Oven re-fit the bottom door first by fixing the hinges with their screws; fix also the bracket of the middle spacer profile at the same time
8. Re-fit the top door after having rotated it by 180°
9. Re-fit the two door catches in the appropriate oven front frame position – minor adjustment available later to ensure accurate receipt of door striker pin
10. Re-fit the remaining screws in the thread holes in the oven front frame

The changeover is complete – please check that all screws are fully tightened and that the striker pin is accurately received by the re-located door latch.

Changing the light globe
The light globe is located behind the glass cover and is a screw-in type.

To change a light globe:
1- Gently lever out the glass cover only.
2- Pull the light globe and push in a replacement globe.
3- Replace the glass cover making sure it fits correctly into place.

NOTE:
Recommended globe: Halogen 40W

G - Trouble Shooting Guide

Symptom	Remedy
No power supplied to appliance	Has the power been disconnected? Check the meter box. Has the main fuse or circuit breaker blown or tripped?
Oven power is on but appliance does not operate	Oven may be set on AUTO (see auto programmed cooking)
Oven power is on but there is no heat	Oven may be set on AUTO Oven temperature may be set OFF Mode may be on incorrect selection
Rubber seal has gap/s at bottom and ends do not meet	Correct - doors are sealed this way for oven venting purposes
Display is flashing, is only part illuminated or is cycling through various displays.	Turn power supply to appliance off, wait 30 seconds and turn power on. Reset clock

H - Installation instructions.

INFORMATION FOR THE INSTALLER

THE GRAB HANDLES MUST BE USED TO MOVE THE OVEN.

WHEN THE OVEN IS HALF FITTED IN THE CABINET, IT IS POSSIBLE TO REMOVE THE TWO HANDLES BY UNSCREWING THE FOUR FIXING SCREWS.

DO NOT LIFT OVEN BY THE FRONT DOOR AS THIS WILL DAMAGE THE OVEN

WARNING:

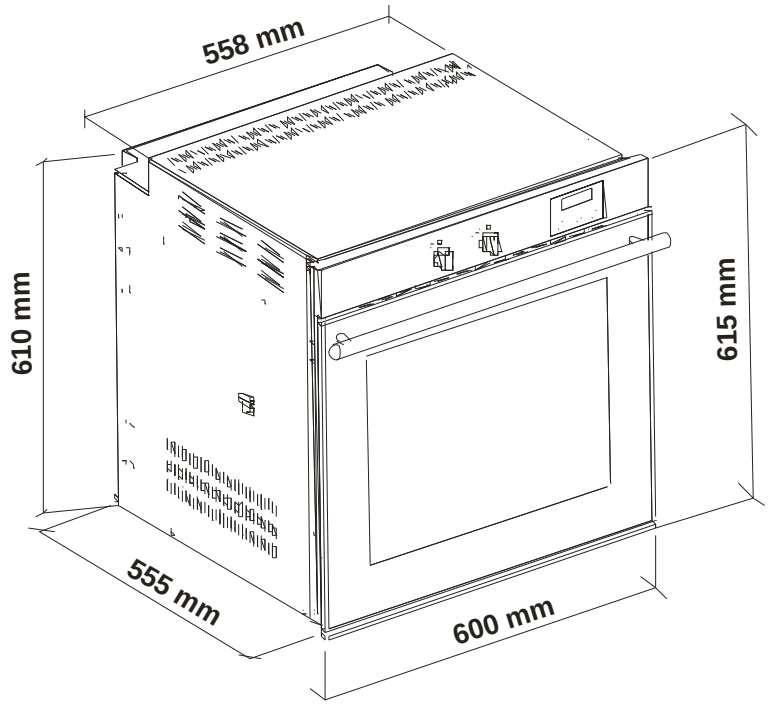
Installation must comply with Standards North America (within North America) wiring rules, as well as your local electrical and building codes and regulations and any other applicable requirements. Your appliance must be properly installed and grounded by a qualified and licensed technician.

Incorrect installation of the appliance, resulting from the kitchen maker not following the detailed installation specifications, can affect the appliance performance. Ovens incorrectly installed may invalidate the warranty and we strongly recommend that the oven cavity and venting be prepared, as described, in the following specifications. This is critical to appearance, oven performance and safety.

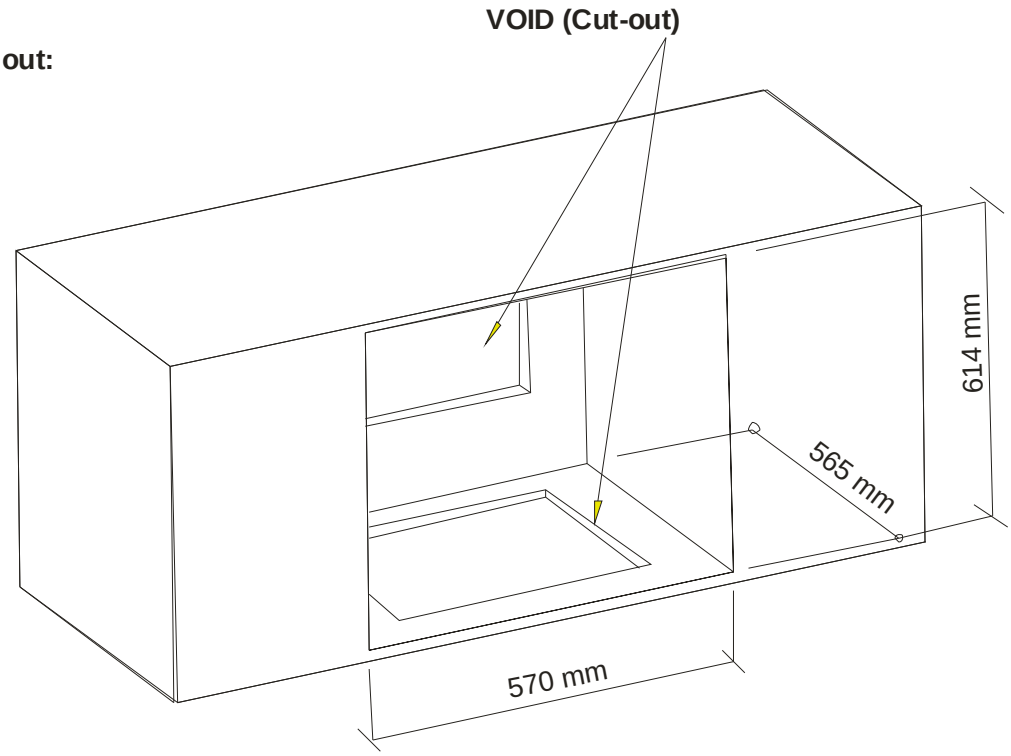
Measurements

Please note that all dimensions provided are in millimeters (mm.) The sizes allow for only a small degree of error so all cut-outs must be precise and square. To ensure the cabinet is well finished, the cut edges must also be square and care taken to ensure the cut edges are free of chips.

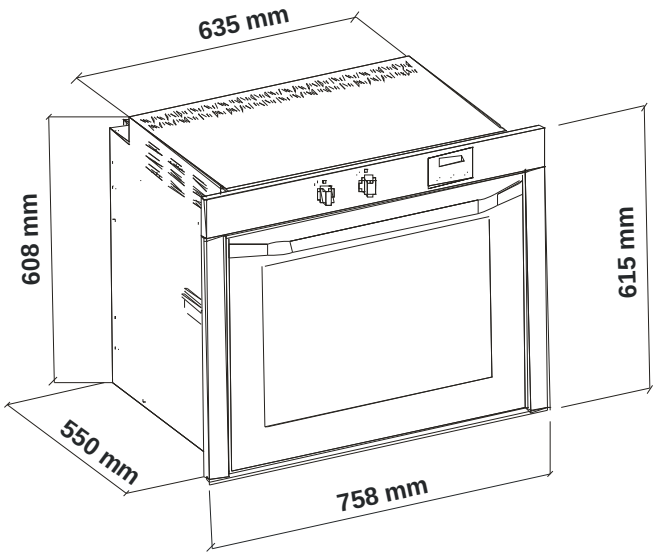
SEO 60 - Single Oven Measurements

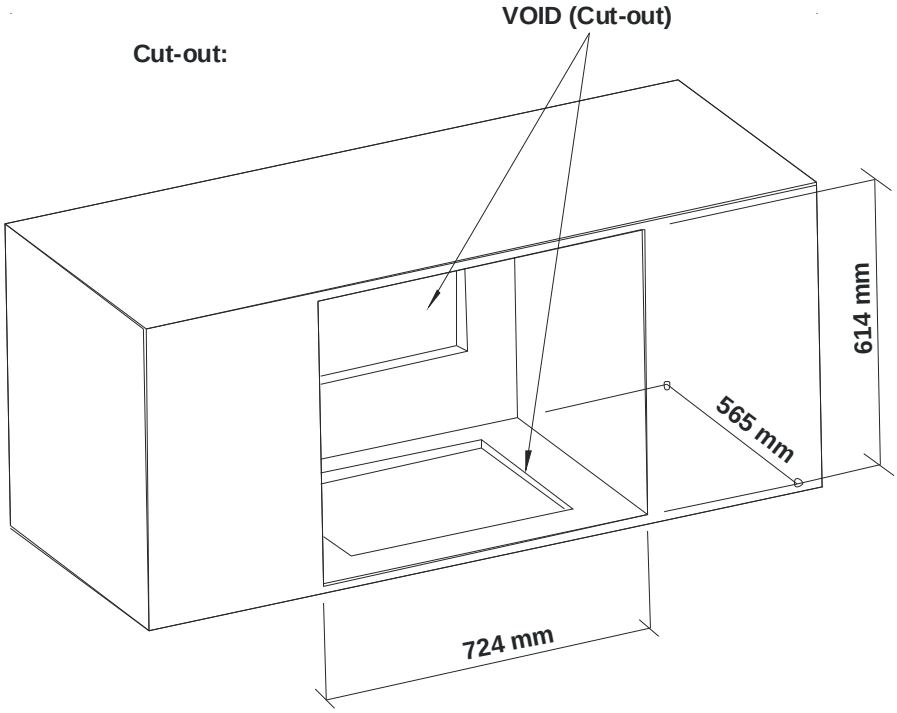


Cut-out:

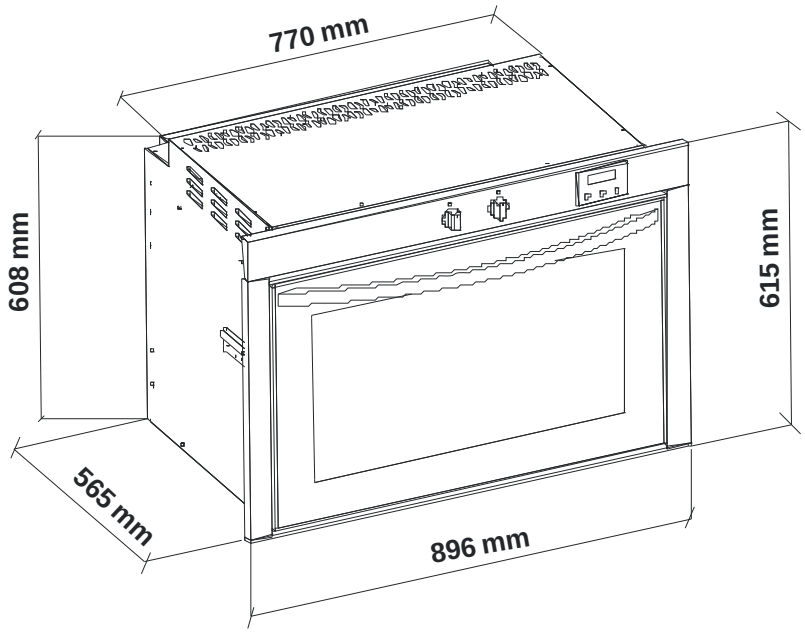


SEO 76 - Single Oven Measurements

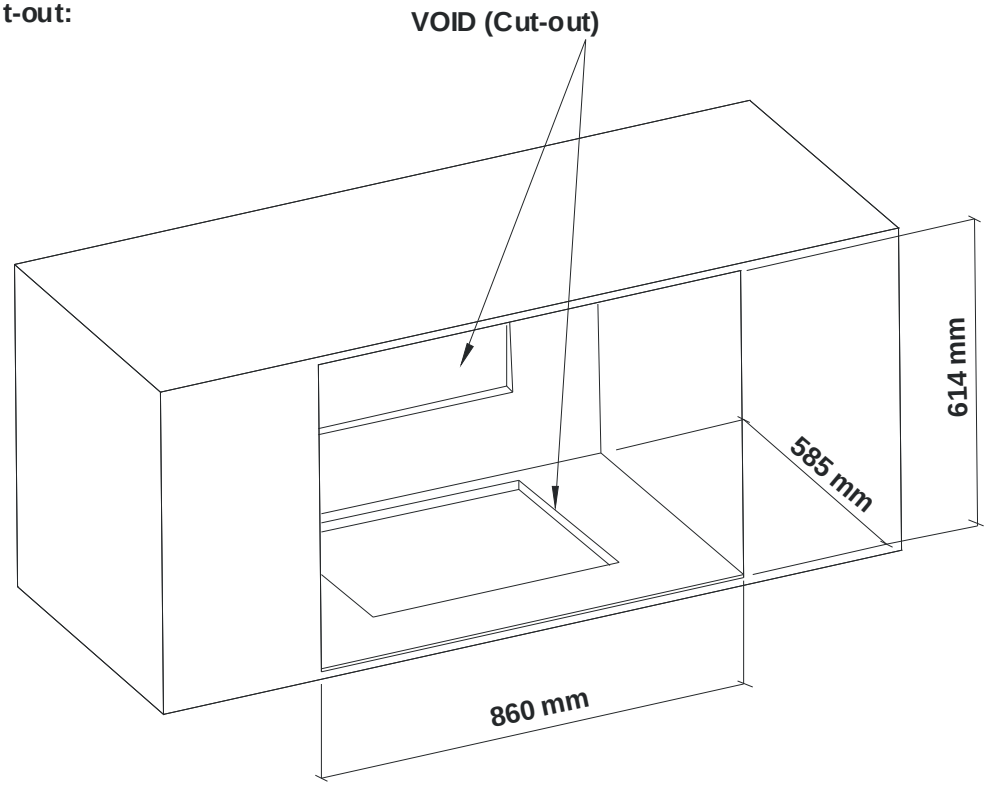




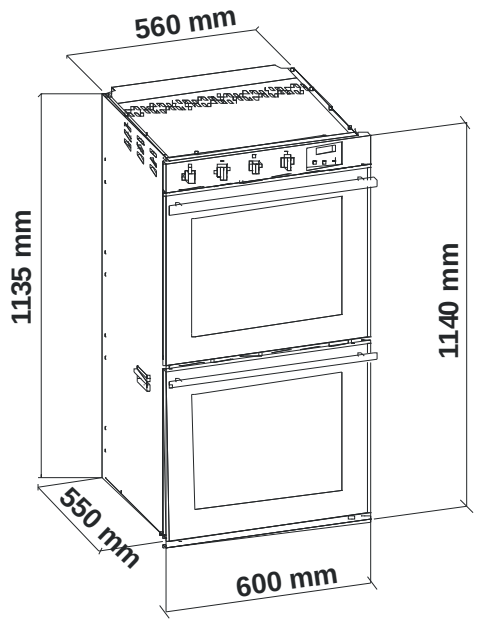
SEO 90 - Single Oven Measurements



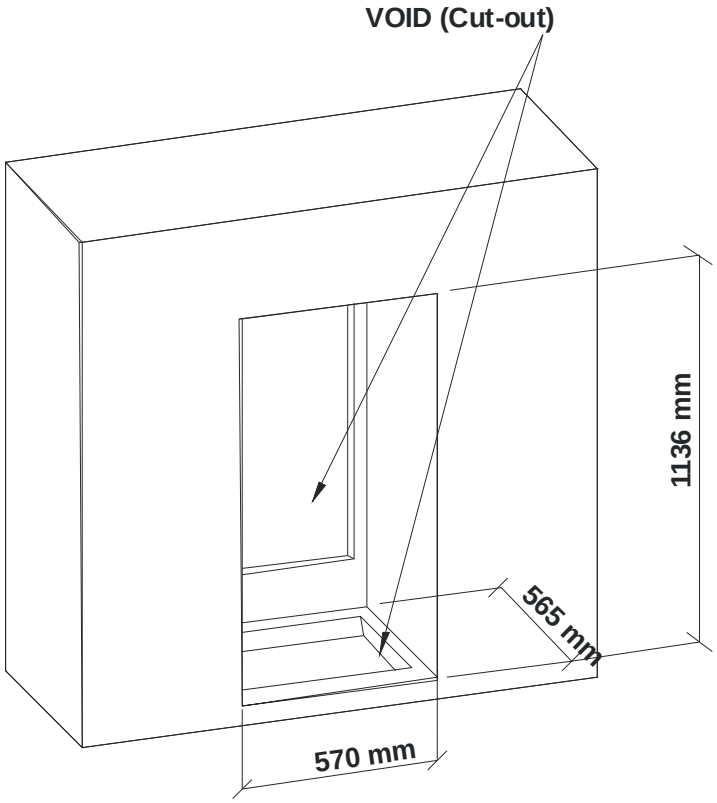
Cut-out:



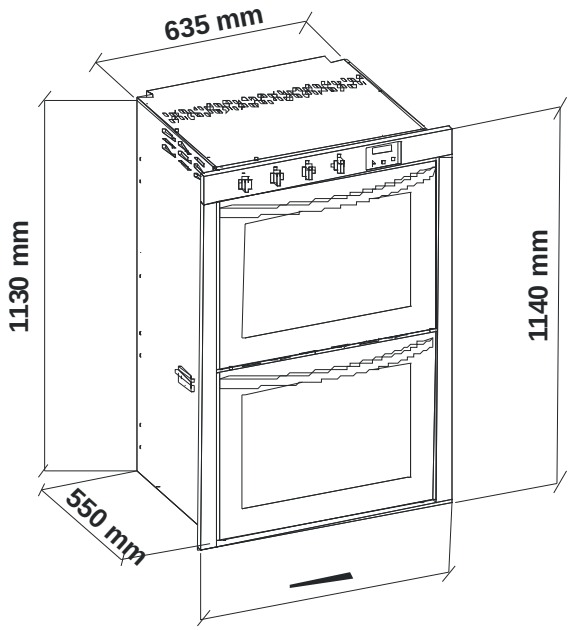
D2006M-M – 60cm Double Oven Measurements



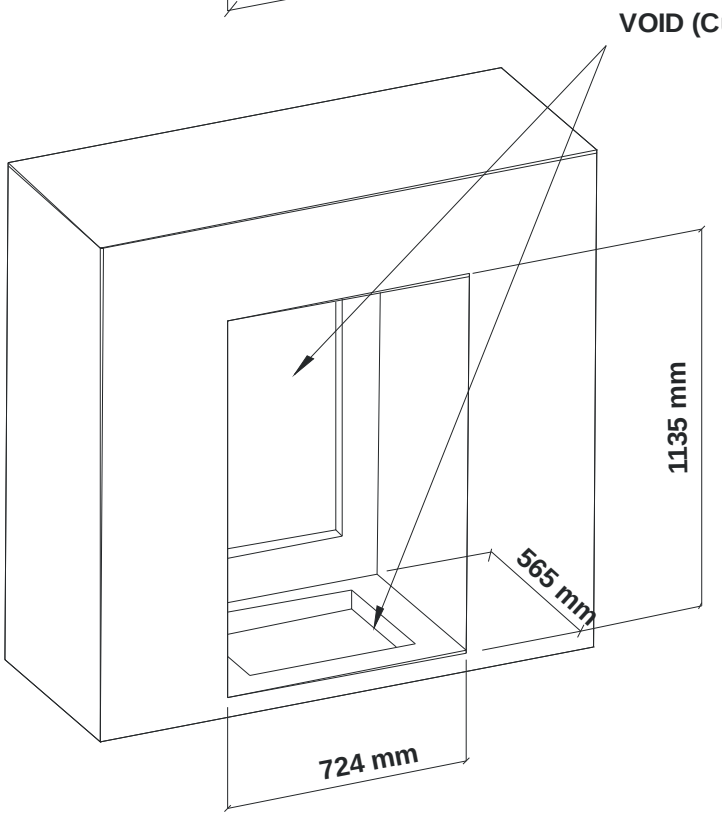
Cut-out:



DEO 76 – 76cm Double Oven Measurements



Cut-out:



Preparing the oven cavity

WARNING:

It is important to the performance of the oven and the protection of adjoining cabinets that the following installation preparation is observed.

1. **The oven cavity floor should accommodate an opening to allow a satisfactory flow of air to circulate around the appliance.**

   Should the oven be placed under counter, below an AEG cooktop, be it either gas or electric, it is acceptable as long as the base of the cabinet that the oven sits on, has the centre piece of wood, as per the installation instructions, removed. The oven requires a source of fresh air preferably from below, a minimum opening of 100 sq. in or 645 sq. cm will be sufficient. If the rear panel on the under counter oven cabinet can be removed, this adds to the amount of air that can be moved thus ensuring a cooler environment. The oven also has a cooling fan which aids in the movement of the warm air from the heated oven to be evacuated.
   The more air that an oven can have access to, the better it will perform!

2. **If possible, the rear wall of the oven cavity should also have an opening – it should be clear to allow for improved air circulation around the appliance.**

The above steps will greatly reduce the outer oven surface temperatures making the kitchen environment safer. It will also protect both the appliance and the adjoining cabinets.

Securing the oven
Once correctly wired into the main power, locate the oven into the recess and ensure the appliance is parallel to the front fascia of the enclosure, place shims under the appliance if necessary. The fixing holes are in the oven trim surrounds (visible when you open the oven door/s). Slide the oven fully into the recess and insert the appropriate length screws through the mounting holes and into the cupboard surround to secure the oven position. We recommend a flush to cupboard face installation. The measurement of the front trim of the oven (20mm) is designed to equal normal cupboard facing material after allowing for the body of the oven to be secured against the cupboard frame.

I - Electrical wiring diagrams and instructions

WARNING:

All aspects of the installation must conform with the requirements of the standard North America (within North America) wiring rules, as well as your local electrical and building codes and regulations, and any other applicable requirements and conditions of your local power supply authority.
A licensed electrician must perform the electrical work when installing this appliance. The supply cable and fuse rating must be suitable for the appliance.

240 Volt 60hZ 30AMP single/40AMP double service

WARNING:

A licenced electrician must connect the armour cable and 3 wires into the electrical connection box. The white, or Neutral wire is not used, and must be capped using a marette.

To avoid power borne interference, this appliance must be installed individually on a separate and distinct final sub-circuit.

Note:
To the electrician – please ensure sufficient supply cable is provided to allow the appliance to be removed from the cavity should any servicing be necessary. This will also allow easy connection of the supply.

Voltage supply connection
To connect the electrical supply:

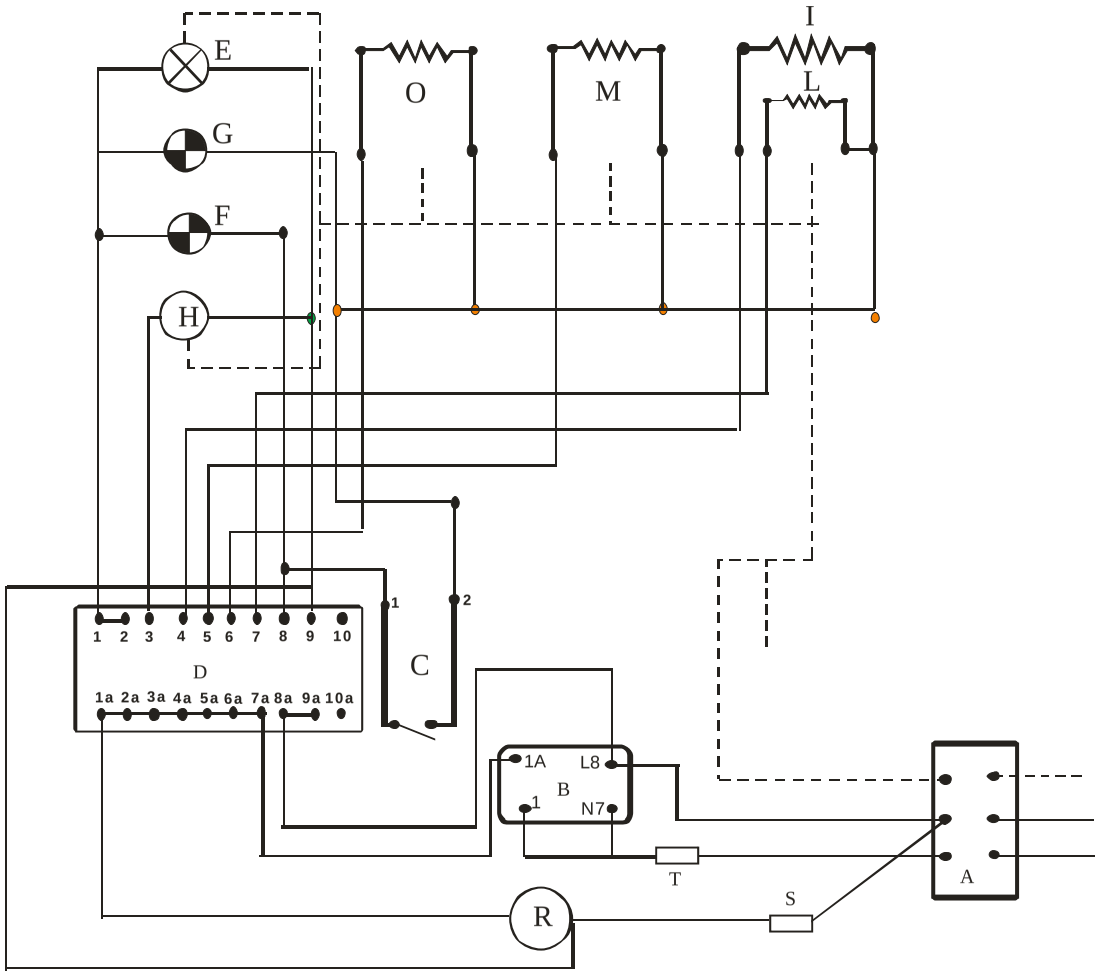
1- Ensure the supply cable and fuse rating are suitable for the appliance (see the electrical loading).
2- Remove the cover plate by undoing the screw.
3- Fit a suitable entry bush to the conduit entry on the rear left of the appliance (with the rear toward you) and feed the fixed wiring through.
4- Connect the wiring to the terminal block using the screw connections provided. Ensure the wires are properly secured to prevent any high resistance electrical connection.
5- Replace the cover plate making certain that the supply wiring is clear of any metal work and the screws.

When connected to a sub circuit, protected by a circuit breaker, it is recommended the circuit breaker be the same as the total rating of the appliance.

Electrical Loads

Main Oven	**Single Oven**	**Double Oven**
Oven	2350 W	2350 W
Grill	2800 W	2800 W
Oven fan and light	100 W	150 W
Secondary Oven		
Oven		2900 W
Grill		2000 W
Oven light and fan		100 W

TOTAL RATING	3.60Kw	6.60 kW



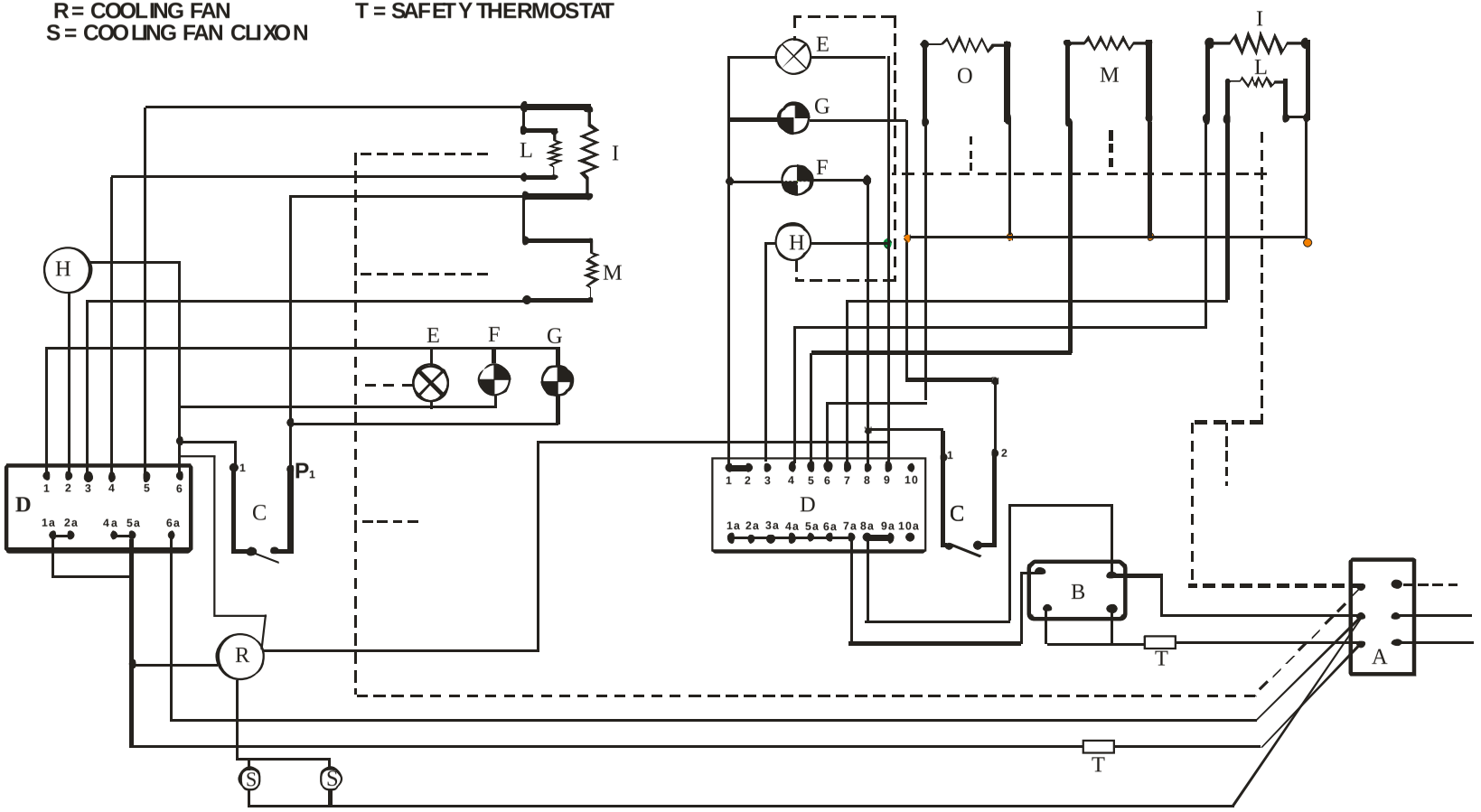
Wiring diagram single oven

A = TERMINAL BLOCK
B = ELECTRONIC TIMER
C = OVEN THERMOSTAT
D = OVEN SWITCH
E = OVEN LAMP
F = RED PILOT LAMP
G = YELLOW PILOT LAMP
H = FAN MOTOR
I = TOP ELEMENT
L = GRILL ELEMENT
M = BOTTOM ELEMENT
O = FAN ELEMEN
R = COOLING FAN
T = SAFETY THERMOSTAT
S = COOLING FAN CLIXON

Wiring diagram double oven

A = TERMINAL BLOCK
C = OVEN THERMOSTAT
E = OVEN LAMP
G = YELLOW PILOT LAMP
I = TOP ELEMENT
M = BOTTOM ELEMENT
R = COOLING FAN
S = COOLING FAN CLIXON

B = ELECTRONIC TIMER
D = OVEN SWITCH
F = RED PILOT LAMP
H = FAN MOTOR
L = GRILL ELEMENT
O = FAN ELEMEN
T = SAFETY THERMOSTAT



J - Warranty

AEG products are designed and built to the highest standards.
We expect your appliances to provide many years of trouble free enjoyment.
In the event of an appliance requiring attention, each appliance is covered by a 2 year warranty from the date of purchase.

Refer to warranty policy for complete terms and conditions.

Coverage is for costs of parts and labor for appliances in capital cities & metropolitan areas. We reserve the right to charge directly for handling expenses outside the metropolitan region.

AEG products are supported by a national service support system.
Call our customer service department for attention.

Please retain your invoice AEG to quote should you require service assistance. This will identify your product for our priority service back-up. Please attach your invoice to this manual for easy future reference.

AEG
2278 Speers Road,
Oakville, Ontario
Canada L6L 2X8

Tel 905.829.3980 Toll 1.800.421.6332
Fax 905.829.3985
email marketing@euro-line-appliances.com

For Service & Parts:
EURO-PARTS
1-800.678.8352

Important: *Please record details of your purchase below and mail or fax to AEG*

----------cut along line ----------

AEG
Electrolux

Name: _____ TEL No _____
Address: _____
City : _____ Prov/State:____ Postal Code/Zip Code: _____
Where purchased: _____Purchase date: _____
Items purchased:_____
Serial No. (s):_____

_____